

## BREAD & BUTTER PUDDING/WHISKEY SAUCE

### **pudding:**

1/4 cup golden raisins  
1/2 cup hot water  
4 Tablespoons butter, at room temperature  
10 slices white bread  
1 cup milk  
1 cup heavy cream  
2 teaspoons vanilla extract  
3/4 cup superfine sugar  
1/8 teaspoon ground nutmeg  
1/2 teaspoon ground cinnamon  
3 eggs, beaten

### **Whiskey Sauce:**

1 3/4 cups heavy cream  
2 egg yolks  
2 Tablespoon sugar  
2 Tablespoons Irish whiskey

Preheat oven to 350F. Butter an 8-inch square baking dish. Stir raisins and water in small bowl and soak for 10 minutes. Butter bread, remove crusts, and cut each slice in half diagonally. Arrange half of the bread, buttered side up, in the prepared pan. Drain the raisins and sprinkle over the bread. Arrange remaining bread over raisins. Stir milk, cream, vanilla, sugar, nutmeg and cinnamon in medium saucepan over medium heat until mixture begins to boil, 5 to 7 minutes. Remove from heat and whisk in eggs. Pour custard over bread and soak 10 minutes. Cover with aluminum foil and place dish in a baking pan. Pour enough hot water into pan to come two-thirds up the sides of the pan. Bake until custard is set, 50 to 55 minutes. Cool for a few minutes in baking pan before removing.

Stir the cream in a small heavy saucepan over medium heat until it just begins to boil. Remove from heat. Whisk the sugar and egg yolks in a small bowl until light and fluffy. Whisk egg mixture into cream. Stir constantly over low heat until sauce thickens, about 10 minutes. Stir in whiskey. Spoon warm sauce over each serving of pudding.